

MORNING BOKX

CONTINENTAL

Freshly Squeezed Juices
 Bake Shop Specialties
 Fresh Fruit Display
 Butter, Jams & Preserves
 Freshly Brewed Locally Roasted Coffee
 Regular & Decaffeinated Tea

\$16 per person

DELUXE CONTINENTAL

Freshly Squeezed Juices
 Bake Shop Specialties
 Bagels & Cream Cheese
 Fresh Fruit Display
 Butter, Jams & Preserves
 Choice of (1) One Handed Breakfast
 Freshly Brewed Locally Roasted Coffee
 Regular & Decaffeinated Tea

\$23 per person

BUFFET

Freshly Squeezed Juices Seasonal Sliced Fruits & Berries Bake Shop Specialties
 Butter, Jams & Preserves

Vanilla & Strawberry Yogurt with Granola

Bagels & Cream Cheese

Scrambled Eggs with Cheddar

Bacon and Maple Sausage

Crispy Potatoes

Freshly Brewed Locally Roasted Coffee
 Regular & Decaffeinated Tea

\$30 per person

\$5 upgrade

Choice of:

French Toast, Pancakes, (Plain, Chocolate Chip or Blueberry pancakes)

ENHANCEMENTS

Seasonal Fruits & Berries	6
Flavored Yogurts with Granola	5
Assorted Dry Cereals	5
French Toast	5
Pancakes	5
Eggs Benedict	8
Crispy Potatoes	6
Smoothies	5

ONE HANDED BREAKFAST

Classic	9
Bacon, Egg & Cheddar on a Mini Croissant	
BOKX Breakfast Burrito	9
Sausage, Egg & Manchego	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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COLD LUNCH

THE SANDWICH BUFFET

\$35 per person

SALAD

(Choose Two)

Pasta Salad with Olives & Mixed Vegetables

Seasonal Green Salad

Roasted Beets, Goat Cheese, Herb Vinaigrette

SANDWICHES

(Choose Three)

Grilled Vegetable

Field Greens, Basil Aioli, Goat Cheese

Muffalata

Italian Cured Meats, Field Greens, Vine Ripe Tomato, Olive Tapenade

Turkey Club

House Bacon, Avocado, Lettuce, Tomato

Grilled Chicken

Roasted Tomato, Basil, Mozzarella

Roast Beef

Red Onions, Horseradish Cream, Provolone, Arugula

SERVED WITH

Assorted Bagged Chips

Gourmet Cookies

Freshly Brewed Locally Roasted Coffee

Regular & Decaffeinated Tea

UPGRADES

(\$10 Per Person Additional)

Short Rib Slider

Bordelaise, Pickles, Relish

Lobster Slider

Maine Lobster Salad, Remoulade

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BOKX BUFFET LUNCHEONS

TRADITIONAL DELI

\$30 per person

Pasta Salad with Olives and Mixed Vegetables
Seasonal Greens with Cucumber, Tomato, & Crumbled Blue Cheese
Balsamic & Blue Cheese

DISPLAY OF

Sliced Swiss & Provolone Cheese
Oven Roasted Turkey Breast, Black Forest Ham, Roast Beef
Sliced Vine Ripened Tomatoes, Green Leaf Lettuce & Red Onion
Dill Pickles, Olives, Mayonnaise, Mustard, Horseradish
Artisan Rolls

Assorted Homestyle Cookies & Fudge Brownies
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

DECONSTRUCTED SALAD

\$35 per person

Seasonal Green & Romaine Lettuce
Carrots, Red Onions, Blue Cheese, Bacon

Grilled Herb Marinated Chicken
Herb Crusted Hanging Tenderloin Steak
North Atlantic Salmon

Assorted Homestyle Cookies & Fudge Brownies
Freshly Brewed Locally Roasted Coffee
Regular and Decaffeinated Tea

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HOT LUNCH

TWO COURSES

\$35

THREE COURSES

\$42*

SOUP OR SALAD

Butternut Squash

Cream of Tomato

Lobster Chowder

(\$3.00 Up-Charge)

Potato, Leek & White Truffle

Beet

Goat Cheese Crouton, Pistachio

Caesar

Romaine Hearts, Parmesan

BOKX BLT

Red Onion, Cherry Tomato, House
Bacon Lardon, Blue Cheese

Seasonal Arugula

Seasonal Mixed Greens

SELECT THREE ENTREES

Steak Frites

Skirt Steak, Tomato,
Asparagus, Bordelaise

Salmon

Braised Greens, Yellow Baby Beets,
Red Beet Mustard Puree

Vegetarian

Mushroom Orecchiette

Chicken

Fried Potatoes, Sautéed Spinach, Chicken Jus

Rigatoni

Bolognese

DESSERT

(choose one)

Tiramisu

Cheesecake

Lemon Tart

*** Includes Coffee**

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ALL DAY MEETING

(10 Person Minimum)

PACKAGE 1

\$79 per person

CONTINENTAL

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Assorted Breakfast Pastries
Butter, Jams & Preserves
Fresh Fruit Display
Assorted Bagels
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

MID-MORNING REFRESH

Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea
Energy Bars

LUNCH

(SEE SANDWICH BUFFET)

AFTERNOON BREAK

Assorted Popcorn
Assorted Bagged Chips
Trail Mix
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

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ALL DAY MEETING

(10 Person Minimum)

PACKAGE 2

\$89 per person

CONTINENTAL

Freshly Squeezed Juices
Bake Shop Specialties
Bagels & Cream Cheese
Fresh Fruit Display
Butter, Jams & Preserves
Choice of (1) One Handed Breakfast
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

MID-MORNING REFRESH

Bottled Water & Soft Drinks
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

LUNCH

(SEE SANDWICH BUFFET)

AFTERNOON BREAK

Assorted Popcorns
Assorted Bagged Chips
Trail Mix
Harvest Vegetable Crudités with Assorted Dips
Freshly Brewed Locally Roasted Coffee
Regular & Decaffeinated Tea

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THEMED BREAKS

CHOCOLATE BREAK

Chocolate Ice Cream Sandwiches
Chocolate Chip Cookies
Nutella Milkshake
\$16 per person

DIPPED STRAWBERRIES

Toasted Coconut
Cookie Crusted
Dark Chocolate
\$15 per person

GOING NUTZ

House Made Cracker Jacks
Spiced Nut Mix
\$12 per person

TEA TIME

Forte Tea & Biscotti
Mini Cookies
\$12 per person

POP BREAK

Truffle Popcorn
BBQ Popcorn
Parmesan Cheese Popcorn
\$12 per person

ARTISAN

Artisan Cheeses & Breads
Cured Meats
Seasonal Fruits
\$18 per person

HEALTHY BREAK

Mini Smoothies
Power Bars
Fruit
\$12 per person

MEDITERRANEAN

Hummus & Pita Chips
Vegetables
Olives
\$12 per person

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BOKX 109

AMERICAN PRIME

Prices Per Piece, 12 Piece Minimum

COLD BOKX

Steak Tartar	4
Mini Tomato Basil Pesto Mozzarella	4
Bruchetta	4

RAW BOKX

Tuna Tartar	4	Local Oysters	3.5
Crab Cocktail	6	Clams	3
Lobster	Mrkt.	Shrimp	5
Lobster Salad, Lemon Tarragon Aioli	4		

HOT BOKX

Mini Crab Cakes, Coleman's Mustard Aioli	5	Mini Chicken Quesadillas	3
Decon Wings-Choice of BBQ, Buffalo, or Asian	3	Fried Oysters	6
Arancini	3	Bacon Jam Scallops	5
Short Rib Crostini	4	Steak & Toast, Onions, balsamic	4
Wild Mushroom Crostini, Spiced Ricotta	3	Petite Lamb Chops	7
Vegetarian Spring Rolls, Hoisen, Garlic	3	Sacchetti, Pear & mascarpone, mostarda,	3
Potstickers, Chicken or Pork, Shumai Sweet Soy	3	chive fondue	

SLIDERS

Crab Cake	8
Beef	6
Vegetarian	3
Short Rib	6
Lobster	10

SIPS

Winter Squash	3
Cream of Tomato	3
Potato & Leek, White Truffle	3
Lobster Bisque	6
Chowder	5

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BOKX 109

AMERICAN PRIME

STATIONARY APPS

Prices Per Person, 12 Person Minimum

BOKX Charcuterie , with accoutrements	15
Imported & Domestic Cheese Platter	10
Fruit Display , Yogurt Dip	9
Harvest Vegetable Crudite , Various Dips	8
Fried Calamari , Chipotle Aioli, Pickled Peppers	4
Homemade Meatballs , Polenta	3
Bruchetta Display , Tomato, Artichoke, Mushroom	8
Caprese , Tomato, Mozzarella, Basil	3
Hummus , Crisp bread	6
Chips and Salsa	4

GRILLED FLATBREAD PIZZA

\$14 Each / Minimum of 2

Margarita	Buffalo Chicken	Mushroom	Bacon & Tomato
Short Rib with Caramelized Onions		Caramelized Onion & Pesto with Parmesan	

DESSERTS

Prices Per Dozen, 1 Dozen Minimum

Cookies	15/doz.
Brownies	15/doz.
Assorted Dessert Shooters , Cheesecake, Chocolate Mousse, Lemon	36/doz..

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PASTA BOKX

Housemade

Rigatoni, Shallot Beurre Blanc, Basil and Peas

\$10 per person

Mushroom Asparagus Ravioli with Parmesan Cream

\$12 per person

Penne with Bolognese and Housemade Mozzarella

\$15 per person

Chicken Broccoli Rigatoni

\$15 per person

Cavatappi with Sausage and Broccoli Rabe

\$18 per person

Shrimp Scampi, Tomato, Arugula and Pesto Fettuccini

\$18 per person

Lobster Orecchiette, Wild Mushroom and Peas

\$20 per person

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SERVED DINNER BOKX

\$60

SALAD

BOKX BLT
Caesar Salad

ENTRÉE

Rigatoni
Bolognese

Organic Roasted Chicken
Smashed Red Bliss Potatoes, Olive
oil, Sautéed Seasonal Greens,
Lemon Vinaigrette

Salmon
Warm Mushroom Frisee Salad,
Smashed Cherry Tomatoes

Vegetarian Option
Mushroom Orecchiette

Grilled Tenderloin
Mashed Potatoes, Green Bean Salad,
Bordelaise

DESSERT

Additional \$6 Per Person
(Choice of One)
Includes Coffee

\$75

SALAD

BOKX BLT
Caesar Salad
Seasonal Salad

ENTRÉE

Organic Roasted Chicken
Smashed Red Bliss Potatoes, Olive
oil, Sautéed Seasonal Greens,
Lemon Vinaigrette

Salmon
Warm Mushroom Frisee Salad,
Smashed Cherry Tomatoes

Short Rib
Mashed Potatoes, Crispy Onion
Strings

Vegetarian Option
Mushroom Orecchiette

Grilled Tenderloin
Mashed Potatoes, Green Bean Salad,
Bordelaise

DESSERT

(Choice of One)
Includes Coffee

\$90

APPETIZER

Choice of Two

SALAD

BOKX BLT
Caesar Salad
Seasonal Salad

ENTRÉE

Ribeye
Mashed Potatoes &
Grilled Asparagus

Organic Roasted Chicken
Smashed Red Bliss Potatoes, Olive
oil, Sautéed Seasonal Greens,
Lemon Vinaigrette

Sirloin Strip
Blue Cheese Mashed Potatoes

Vegetarian Option
Mushroom Orecchiette

Grilled Tenderloin
Mashed Potatoes, Green Bean Salad,
Bordelaise

DESSERT

(Choice of One)
Includes Coffee

SELECT ONE DESSERT

Tiramisu
Cheesecake
Lemon Tart

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BOKX 109

AMERICAN PRIME

DINNER BUFFET BOKX

Two Entrees **\$45** per person

Three Entrees **\$55** per person

15 Person Minimum

CHOOSE ONE

Gazpacho
Chowder
Butternut Squash
Cream of Tomato Soup
Classic Caesar Salad
Mixed Green Salad
Caprese Salad
Arugula Salad, Season Preparation

CHOOSE TWO OR THREE

Rigatoni Bolognese
Roasted Cod
Slow Roasted Salmon
Half Roasted Chicken
Eggplant Rollatini
Carved Prime Sirloin with Horseradish Cream or Bearnaise or B1 Sauce*
Roasted Prime Rib with Horseradish Cream or Bearnaise*
Roasted Bone in Pork Shoulder
Garlic & Herb Stuffed Leg of Lamb with Rosemary Jus*

*\$10 upcharge

CHOOSE TWO SIDE

Sauteed Wild Mushrooms Roasted Fingerling Potatoes
Asparagus Cauliflower Risotto Mashed Potatoes
Chef's Choice

See Pasta BOKX to Enhance your Dinner Buffer

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ALACARTE

BEVERAGES

Locally Roasted Coffee and Tea	4
Locally Roasted Coffee	4
Tea	4
Freshly Squeezed Orange Juice	6
Apple, Tomato, Cranberry, Grapefruit Juices	4
Assorted Soft Drinks	3/ea
Bottled Water	3/ea

BAKERIES

Prices Per Dozen

Assorted Danish	24
Selection of Muffins	16
NY Style Bagels with Cream Cheese	18
Croissants with Jams & Butters	20
Freshly Baked Cookies	15
Fudge Brownies	15

NATURAL DELIGHTS

Basket of Whole Fruits	1/ea
Assorted Individual Dry Cereals, Milk with Banana	5/ea
Assorted Individual Flavored Yogurts with Granola	4/ea

EXTRAS

Premium Mixed Nuts	3
Hummus with Crisp Bread	6
Tortilla Chips with Salsa	4
Buttered Popcorn	5
Chocolate Dipped Strawberries (Price Per Half Dozen)	30

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